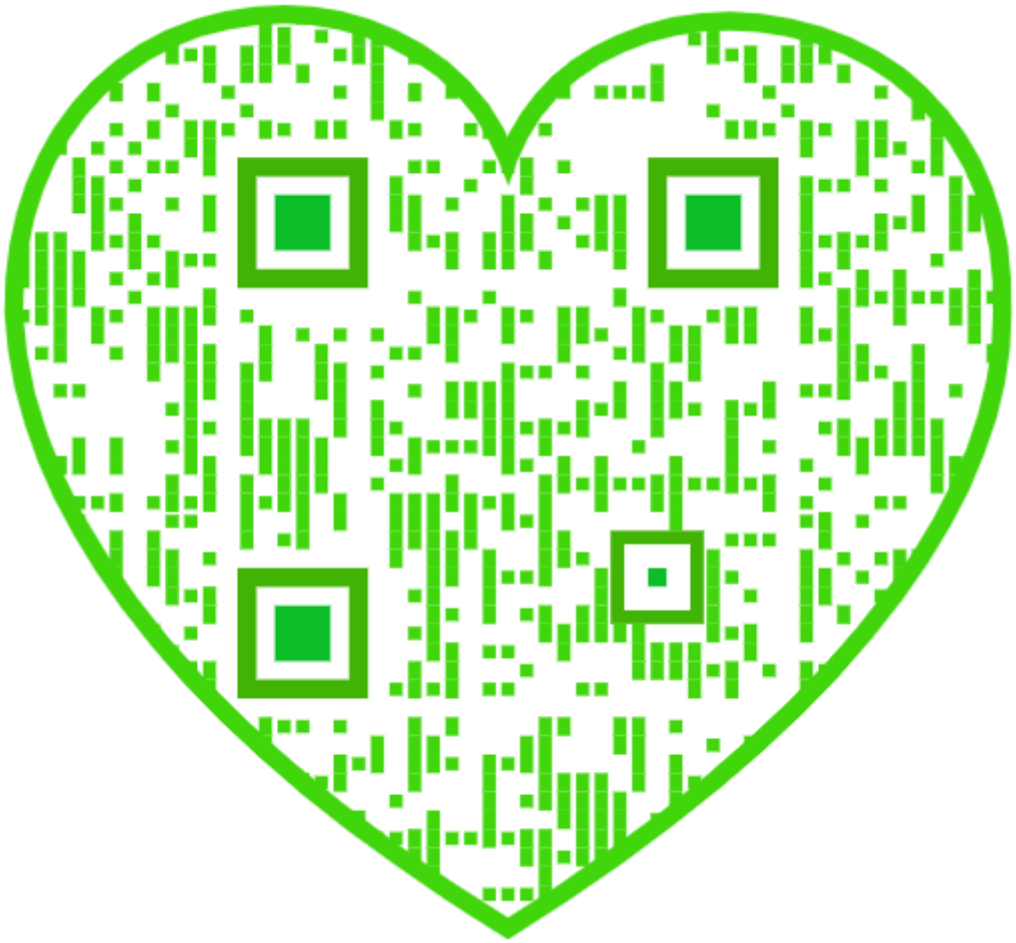
Boiling Water Bath Time Table in MINUTES

Fruit	Pints & 1/2 Pints	Quarts	Half Gallon
Apples	25	30	40
Applesauce	20	25	35
Apricots	25	30	40
Strawberries	15	15	25
Berries (except strawberries)	20	20	30
Cherries	20	25	35
Cranberries	15	15	25
Currants	20	20	30
Dried Fruits	15	15	25
Figs	90	90	100
Fruit Juice	15	15	25
Grapefruit	20	20	30
Grapes	20	20	30
Nectarines	20	20	30
Peaches	25	30	40
Pears	25	30	40
Pineapple	30	30	40
Plums	25	30	40
Rhubarb	20	20	30
Tomatoes - Whole or halved			
(Packed Raw Without Added Liquid)	90	90	100
Tomato Juice	40	45	55
Tomato Sauce	40	45	55
Salsa	20	25	35

Syrup Ratio Chart

Syrup	Sugar	Water	Yield of Syrup
Very Light/Thin	1 Cup	1 Quart	4 1/2 Cups
Light/Thin	2 Cups	1 Quart	5 Cups
Medium	3 Cups	1 Quart	5 1/2 Cups
Heavy/Thick	4 3/4 Cups	1 Quart	6 1/2 Cups



Pressure Canning Time Table in MINUTES

Vegetables	Pints	Quarts	LBS Pressure
Asparagus	30	40	12-15
Green Beans	20	25	12-15
Lima Beans	40	50	12-15
Beets	30	40	12-15
Broccoli	25	40	12-15
Brussel Sprouts	45	55	12-15
Cabbage	45	55	12-15
Carrots	25	30	12-15
Cauliflower	25	40	12-15
Cream Corn (hot pack)	85	N/A	12-15
Corn (Whole Kernel)	55	85	12-15
Eggplant	30	40	12-15
Greens	70	90	12-15
Hominy	60	70	12-15
Mushrooms	45	N/A	12-15
Okra	25	40	12-15
Onions	40	40	12-15
Peas	40	40	12-15
Bell Pepper	35	35	12-15
Pimento & Peppers	35	N/A	12-15
Potatoes	40	40	12-15
Pumpkin	55	90	12-15
Rutabagas	35	35	12-15
Soybeans	80	80	12-15
Summer Squash	55	90	12-15
Winter Squash	55	90	12-15
Sweet Potatoes	65	90	12-15
Turnips	20	25	12-15
Pinto Beans (1 & 1/3 cup dry beans per Quart)	75	90	15